

THE PORT AUTHORITY OF NEW YORK & NEW JERSEY

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NOV 27 1989

M E M O R A N D U M

To: Tom Cancelliere, Manager, Plant & Structures,
The World Trade Center
From: Ennala Ramabhushanam
Date: November 21, 1989
Subject: THE WORLD TRADE CENTER - FIRE DETECTION SYSTEMS

Reference: Memorandum Cancelliere/Ennala Ramabhushanam, dated 10/31/89

Copy To: P. Cooper, E. Daly, V. Dovletian, L. Menno, A. Preschle,
A. Reiss

The New York City Building Code does not require any specific type of smoke detector for kitchen facilities. Therefore, there are no comments on the proposed substitution of a combination rate-of-rise thermal detector for the ionization detector.

Ennala Ramabhushanam
Ennala Ramabhushanam, P.E.
Manager
Quality Assurance Division

PSC/VAD/dm

H. A. C.

NOV 14 1989

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NOTED: _____
REFERRED TO: _____

PORT AUTHORITY OF NEW YORK & NEW JERSEY

MEMORANDUM

TO: Ennala Ramabhusanam, Manager Quality Assurance Division
FROM: Tom Cancelliere
DATE: October 31, 1989
SUBJECT: WORLD TRADE CENTER TENANT FIRE DETECTION SYSTEMS -
REDUCTION OF FALSE FIRE ALARMS
REF: MEMO: R. Earle/Norcia; October 10, 1989 (attached)
COPY TO: P. Cooper, E. Daly, R. Earle, P. Marchese, L. Norcia,
A. Preschle, A. Reiss

The World Trade Center experiences numerous false alarms from ionization type smoke detectors installed in kitchen areas, such as Inhilco's Windows on the World & Corner Restaurant. These detectors frequently alarm due to normal cooking smoke and steam.

In an effort to reduce the amount of these alarms, we have discussed this matter with both Pyrotronics and Risk Management. They both agree that the installation of an ionization detector in a kitchen is a misapplication of the device and recommend a combination rate of rise thermal detector be substituted. We agree with their recommendation and request your comments on this matter. Please coordinate your work-through Alan Reiss at 466-8501.



Tom Cancelliere
Manager, Plant & Structures
The World Trade Center

ALR/mtf

ATTACHMENT

N.Y. City Building Code does not specify any specific type of smoke detectors.

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TO: Louis Moreia, Fire Safety Director, World Trade Center
FROM: Russell Earle
DATE: October 10, 1989
SUBJECT: WORLD TRADE CENTER SMOKE DETECTORS - UNDESIRABLE ALARMS

L. Moreia
J. Castro
T. Concepcion
Ej
H.L.

COPY TO: N. Chanfrau

This will confirm our telephone discussion concerning the many undesirable alarms originating in Inhilco's kitchen areas where ionization-type smoke detectors are in place.

As you know, ionization-type smoke detectors sense products of combustion and are quite sensitive. Installation in a kitchen or garage type environment, where smoke and products of combustion are normally present, is a misapplication of an ionization-type detector. The correct unit to use in such locations is the restorable, combination fixed temperature and rate-of-rise heat detector.

Inhilco should be advised of the need to change the kitchen/cooking area detectors, and any other nearby units which have transmitted undesirable alarms in the past. Any other tenants with this situation should also be contacted and the recommendation given to them to replace the ionization detectors with the restorable fixed temperature/rate-of-rise units.

If you have any further question, please call me at (201)-963-7511.

Russell Earle

Russell Earle, Supervisor
Fire Protection Engineering
Risk and Environmental
Programs Division

RE/mg